



TECHNICAL SHEET

CRANBERRIES TWIST 30g - butter - ready to bake frozen - BRIDOR

Product code **32156**
 EAN code (case) **03419280015203**
 EAN code (bag)

Brand **BRIDOR**
 Customs declaration number **1905 90 70**
 Manufactured in **France**

*Delectable mini viennese pastries in various shapes and multiple flavours.
 An irresistible recipe for pure-butter croissant dough, with the sweet taste of confectioner's custard and cranberries.*

CHARACTERISTICS AND COMPOSITION

Frozen product: Length: 9.5 cm ± 1.5 cm
 Width: 3.5 cm ± 1.0 cm
 Height: 2.5 cm ± 1.0 cm

Baked product: Average weight: 24g (indicative information)
 Length: 9.5 cm ± 1.5 cm
 Width: 5.0 cm ± 1.0 cm
 Height: 2.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour**, water, sugar, **BUTTER 12%**, cranberries 7%, yeast, modified starch, **EGGS**, salt, **whole MILK powder**, **skimmed MILK powder**, **wheat GLUTEN**, sunflower oil, stabilizers (calcium lactate, tetrasodium diphosphate, disodium phosphate), vegetable oil (coco), glucose syrup, fruit and plant extract (turmeric and carrot), emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), enzymes (amylases, hemicellulases), **natural flavouring (MILK)**, flour treatment agent (ascorbic acid).

Contains: dairy products, eggs, gluten.

May contain: traces of nuts, traces of soya.

Enzymes are technological aids and may not be reported in baked products.

GMO: without Suitable for vegans: N Kosher certified: N (Y = yes / N = no)
 Ionization: without Suitable for vegetarians: Y Halal certified: Y

Nutritional values per 100g	frozen product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1215 / 289	14.5 %	1538 / 366	18.3 %
Fat (g)	10.0	14.3 %	13.0	18.6 %
of which saturates (g)	6.6	33.0 %	8.3	41.5 %
Carbohydrate (g)	44	16.9 %	55	21.2 %
of which sugars (g)	19.0	21.1 %	23.0	25.6 %
Fibre (g)	2.3	9.2 %	2.9	11.6 %
Protein (g)	4.6	9.2 %	5.8	11.6 %
Salt (g)	0.70	11.7 %	0.88	14.7 %

* Reference intake for an average adult (8400 kJ / 2000 kcal)

Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
Aerobic mesophilic total count	< 100 000 cfu/g	< 1 000 000 cfu/g	ISO 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/4-05/04
Staphylococcus aureus	< 100 cfu/g	< 1 000 cfu/g	NF V08-057-1
Bacillus cereus	< 100 cfu/g	< 1 000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	absence in 25g	absence in 25g	AES 10/3-09/00
Moulds	< 1 000 cfu/g	< 10 000 ufc/g	ISO 21527-1



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STORAGE AND SHELF LIFE




Date of minimum durability date: 270 days (9 months) from the date indicated on the packaging.

Store at -18°C or below before use. **DO NOT REFREEZE ONCE THAWED.**

Storage conditions:

- * 24h in the refrigerator
- ** 3 days in the freezer compartment of the refrigerator
- *** in the freezer at -18°C: until the date of minimum durability indicated on the packaging

INSTRUCTIONS FOR BAKING

 Tray arrangement (600 x 400)	20 items on a tray
 Defrosting	approximately 30-45 min at room temperature
 Preheating oven	175-180°C
Baking (in ventilated oven)	approximately 14-15 min at 170-175°C, open damper

Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

Find all the chef's advices on www.bridordefrance.tv

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	288.000 kg / 351 kg	Cases / layer	8
Total height	1.93 m	Layers/ pallet	12

Case

External dimensions (L x W x H)	398 x 298 x 148 mm	Volume (m ³)	0.018
Net weight of case	3.000 kg	Pieces / case	100
Gross weight of case	3.370 kg	Bags / case	2

Bag

Net weight of bag	1.500 kg	Pieces / bag	50
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Additional components in the case	N	(Y = yes / N = no)
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FOR ANY INFORMATION / CONTACT

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